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妻を亡くした高校教師・犬塚は、
男手ひとつで、娘・つむぎの子育てに奮闘中！
でもどうしても料理がうまく作れない…。
そんなとき、教え子の小鳥が
料理を教えてあげると言い出した！
愛娘ふ女子高生と回む
あったか食卓ドラマ、開幕です。

WASHOKUDAN!!

RAWS MANGARAR.COM

KOROKKEKKO

Typesetting, Quality check

"JUST REMEMBERED AGAIN HOW MUCH I HATE TYPESETTING THIS MANGA. ALL THE GODDAMN SMALL SCRIBBLY TEXT WTF."

OKONOYA MIYAKI

Translation, Quality check

"WHEN I HAVE A COLD, I EAT GARLIC ...AND GARIGARI-KUN BARS. THE PERFECT MARRIAGE OF THE TWO IS THE LIMITED NEAPOLITAN FLAVOURED GARIGARI-KUN. I'M NOT MAKING THIS UP."

SAMESHIMI

Cleaning, Redrawing

"THE SENSEI IS CUTE ROFL"

RAMENKO

Proofreading

"I'D LIKE TO GET FEVER ONLY FOR THIS."

Please support Amagakure Gido by buying Amaama to Inazuma once it's available in your region!

Chapter 5 Dad, Shop Girl and the Special Cold Remedy

TSUMUGI-CHAN DIDN'T FINISH HER BENTO

SENSEI

HUH?

RUN

RUN

WAIT A MINUTE

OH MY

WHAT'S WRONG? TUMMY FULL?

LET'S TAKE YOUR TEMPERATURE!

STEAM

DAZE

IF IT BOTHERS YOU THAT MUCH, INVITE HER OVER

I CAN'T BY MY-SELF --

IIDA-SAN'S CHOP-STICKS STOPPED MOVING ...

LOOK

SA

AWA

I THOUGHT MAYBE IT WAS SOME SORT OF POLICY FOR HER TO EAT ALONE SO REGALLY LIKE THAT

I- I MEAN, SHE'S ALWAYS EATING SOME-THING DURING BREAKS ...

Not yet!

Ah

Made any friends yet?

Ko-to-ri---

I CAME TO CHECK UP ON YA--

FRIENDS FROM JUNIOR HIGH

WHAT DID YOU COME FOR?

ISN'T YOUR CLASS NEXT DOOR, SHINOBU?

SO SLOW-- EVEN IF YER OK ALONE, MAKE A FEW ALREADY--

AHAHA

CATTER

I HAD TO WATCH MY KID BROTHERS

AH--

SORRY I DIDN'T COME PLAY OVER GOLDEN WEEK --

WHAT'D YOU DO FOR GOLDEN WEEK, KOTORI?

GOLDEN WEEK WAS

FUN, HUH...

...

YOU ATE OCTOPUS?

WHAT? AN OCTOPUS?

SE-

SENSEI

SHH

CLATTER

YES

I UNDER-STAND

YES

THANK YOU VERY MUCH

YES

AH IT'S FINE, I'LL BE RIGHT THERE

YES

NO COUGH

YES, A FEVER

AND HER CONDITION ...

EXCUSE ME, PLEASE ALLOW ME TO LEAVE A LITTLE EARLY

AHH, TSUMUGI'S ...

SENSEI

MY CHILD'S NOT FEELING WELL

AH--

.....

GET BETTER SOON

TAKE CARE

HOT ...

LIFT...

TSUMUGI HASN'T GOTTEN SICK IN A YEAR

WHY DIDN'T I NOTICE IT THIS MORNING

AH

WAS IT THAT ?

PACE
... IS OK, RIGHT ?
CHANGE CLOTHES
SWEAT IT OUT
KEEP WARM
RE-PLENISH FLUIDS
PACE
WHEEZE-
TSUMUGI CAUGHT A COLD
RIGHT, IT'S KOUHEI
AH, MOM ?
CLICK
PING PING
.....
YES! THANKS!
I'M SUPPOSED TO KEEP HER WARM, HAVE HER SWEAT, AND TAKE IN FLUIDS RIGHT!?
YEAH !
I DID GO TO THE HOS-PITAL!

BYE

BEST TO YOU TOO

BEEP

DOOT DOOT

HOW'S YOUR KNEE? MAKE SURE TO USE THE CANE, ALRIGHT ...

YES

SAME HERE

HAHA

IT'S FINE

YOU'VE GOT GRAND-MA TO TAKE CARE OF, RIGHT?

PAT

PAT

TSUMUGI

SIGH—

SHAKE

SHAKE

YOU DIDN'T EAT YOUR BENTO, RIGHT? FEELING HUNGRY?

HOW'S YOUR TUMMY ?

THE SPECIAL THING ...

I SEE. IF YOU WANT ANY-THING, LET ME KNOW

.....

THEN I'LL BUY IT ALONG WITH SOME-THING FOR DINNER ...

I WAS PANICKING ...

I SEE. I SHOULD HAVE BOUGHT IT ON THE WAY

AH... AHH--- AAAH--- YES YES! SPECIAL THING, RIGHT

DING DONG

UH...

WHEEZE

WHEEZE

YOU'RE LEAVING ?

AT THIS TIME... WHO

CLIR

TOO SUSPICIOUS !!!

RE- REALLY !?

SLAM

HOT

I CAME IN DISGUISE SO...

EXACTLY WHAT IS GOING ON

I BROUGHT A SPRING ONION, GINGER, AND A FEW OTHER THINGS SHE CAN PROBABLY STOMACH

...

...

I CAME TO SEE ...

TO CHECK UP ON HER

I- WAS WORRIED ...

ABOUT TSUMUGI-CHAN!

AND SENSEI SEEMED FLUSTERED

AH

THAT'S RIGHT!

AH

CREEPY, RIGHT ...

UMM --- NOW THAT I'VE CALMED DOWN

I REALIZE... IT'S LIKE, 'WHAT'S WITH THIS PUSHY PERSON'

I- I'M SOR- RY

HUH

SOON! I'LL COME BACK SOON, SO I'D LIKE YOU TO WATCH THE HOUSE WHILE I'M GONE

.....

BREATHE

MOVED TO THE LIVING ROOM

I WONDER IF IT'S A HIGH FEVER ...

?

CHUCKLE

ARE YOU OK? DOES IT HURT?

YES

KOTO-- RI- CHA--N

MAGI

MAGI

WHIR

DAD SAID I COULD WATCH MAGIC GIRL ...

OKAY, LET'S PUT IT IN

Your dream will come true

If your feelings are strong and you believe with all your heart

I won't give up ...

BA-DUMP

THAT'S MAMA

YOU KNOW, I SAY THAT BUT I THINK I CAN STILL SEE HER A BIT

SOME-HOW

SO I'M NOT LONELY

WHEN TSUMUGI BECOMES ABOUT AS OLD AS GRANNY, I CAN MEET HER AGAIN

I SEE

.....

.....

DO YOU THINK YOU COULD LET ME BE TSUMUGI'S FRIEND ?

.....

.....

UM

...

THAT'S RIGHT ----

HEE HEE

WE'RE ALREADY FRIENDS !

I SEE

I THOUGHT I COULD HELP KEEP LONELINESS AWAY MAYBE

?

WOW

TSUMUGI ALREADY THOUGHT OF KOTORI AS FRIENDS!

I GOT IT--

HUFF

PUFF

Welcome ho--me

AH

DAD'S BACK !

I'M HOME --

WHITE PEACH

BAH

YEA-AAH --

THE SPECIAL THING FOR COLDS ... ...

AHH

DRIP

ALL BET-TER ...

WOBBLE

AH--

WOBBLE

GO BACK TO SLEEP

FINISHED.

SNOOZE

FU FU I'D ALSO EAT CANNED PEACHES WHEN I CAUGHT A COLD

I SEE

IT WAS APPLESAUCE FOR ME

*OKAYU = RICE GRUEL

*CHAWANMUSHI = STEAMED SAVORY EGG CUSTARD

OHH --

I HAD THINGS LIKE OKAYU AND SOFT UDON BUT

WHAT'S BREAD-KAYU ?

BREAD- KAYU IS WHEN YOU SOAK SHREDDED BREAD IN MILK AND SIMMER UNTIL IT'S ALL MUSHY

AREN'T THE SPECIAL FOODS FOR COLDS GREAT ...

AH

ALSO, VEGE-TABLE SOUP OR BREAD-KAYU*

OR CHILLED CHAWAN-MUSHI*

AH

NOT AT ALL, I'VE KEPT YOU...

------ SORRY, I'VE STAYED TOO LONG...

AH

YOU CAN SWEETEN WITH SUGAR OR HONEY

AH-- DELICIOUS

UH

UM

.....

PHEW

---- THAT'D SAVE ME-- --

IF YOU'RE GOING TO MAKE SOMETHING, I COULD HELP?

AH ... THAT'S RIGHT !

WE SHOULD ASK HER FIRST

WE CAN PRO-BABLY MAKE THOSE SO

HOW ABOUT WE ASK WHAT TSUMUGI-CHAN WOULD LIKE TO EAT

THAT'S GREAT ...

SO WHAT SHOULD WE MAKE ?

MUNYA

WHAT DO YOU HAVE IN YOUR HOUSE?

WELL, WE HAVE THIS AND THAT

HMMMM

BREAD-KAYU SOUNDS INTERESTING... OKAYU IS PRETTY QUICK BUT AN UDON STEW OR THE CHAWANMUSHI YOU MENTIONED BEFORE...

*HOT SOUMEN. SOUMEN ARE THIN WHEAT NOODLES USUALLY SERVED COLD

LIKE THE DELIVERY ONE!

OHH—

TA-DAH!

THE MENU

Menu
Okayu
Nyuumen*
Udon
Bread-kayu
Vegetable Soup

TODAY IS THE DAD STORE'S DELIVERY MENU!

YOU'RE UP?

AH

WHAT ----

WHATCHA DOING ?

NEWDLES

I SEE—

THE THREE OF US CAN!

CAN YOU EAT ALL THAT ?!

OHH

This, this, and this!

TAP Menu
Okayu
Nyuumen
Udon
TAP Tamago
Chawan TAP

HMM ... ...

WHICH WOULD YOU LIKE ?

*STOCK

WE'LL BREW THE DASHI*

AND MAKE THE CHAWANMUSHI FIRST

YEAH ...

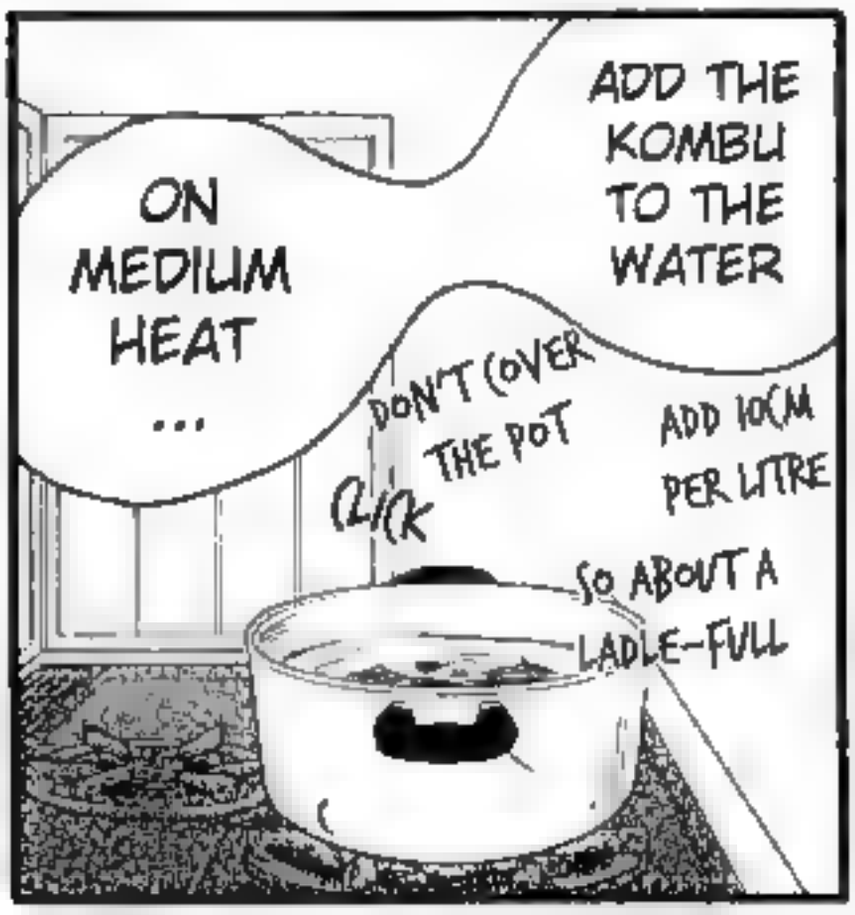
IT LOOKS LIKE IT'LL BE DELI-CIOUS

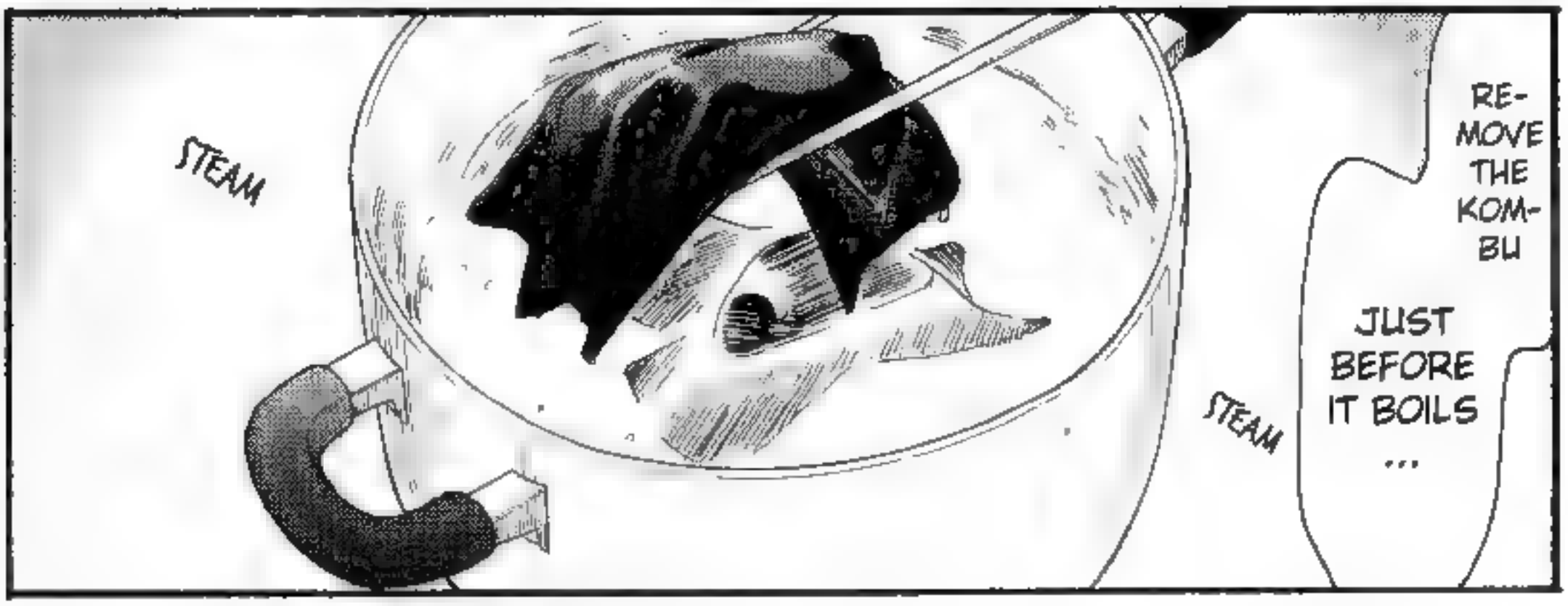
NYUUMEN AND CHAWAN-MUSHI !

AND AN APPLE

HOW DOES THIS ORDER SOUND ?

•KAMABOKO = STEAMED FISH PASTE
KOMBU = KELP
KATSUOBUSHI = DRIED BONITO FLAKES
MITSUBA = JAPANESE PARSLEY





CUT THE HEAT ONCE IT STARTS SINKING ...

CLICK

LOTS OF KATSUO-BUSHI

ABOUT 40 GRAMS OR SO--

FLUTTER

UNTIL THEY'RE SUB-MERGED

WE WAIT ...

IT'S ACTUALLY MY FIRST TIME MAKING DASHI AS WELL BUT

TEE HEE

YOU'RE REALLY IN YOUR ELEMENT

EH

I LIKED WATCHING MY MOM MAKE IT.

EVER SINCE I WAS A KID I'D WATCH EXCITEDLY ...

IT MADE MY HEART POUND

.....
GENT-
LY

LIKE
THIS

...
IT
CAME
OUT
NICELY
...

IT'S CLEAR ..

HOW DO I SAY IT

DE-
DELI-CIOUS ...

REAL-LY?

!

OKAY! LET'S USE THIS DASHI TO MAKE THE CHAWANMUSHI FIRST!

UH-HUH

I CAN'T REALLY TELL THE DIFFERENCE BETWEEN STORE-BOUGHT DASHI IN THE FIRST PLACE!

AH NEVER MIND, I REALLY DON'T KNOW WHAT I'M TALKING ABOUT, SORRY

BUT IT SEEMS LIKE IT'D BE GOOD FOR YOU

OKAY

I-I'LL CUT THE MITSUBA FIRST

MIX CAREFULLY SO THAT IT DOESN'T GET BUBBLES--

STRAIN AND POUR--

BREAK THE EGGS--

AND MIX THE DASHI WE MADE WITH SOY SAUCE, SAKE, AND SALT--

THIS WILL GET HER REAL EXCITED ...

HO HO HO ...

SO IT'S NOT PLAIN

NOW FOR KAMA-BOKO

OOH !

MAGIC PRE-CUT KAMAROKO

POUR THE FINISHED EGG MIX-TURE LIKE SO

COVER WITH ALUMINIUM FOIL OR A NAPKIN

LIKE THIS

THAT'S OKAY, IT CAN BE DONE IN A POT.

PUT ON HIGH FOR 2 MINUTES AND THEN LOW FOR ABOUT 15 20 MINUTES

FILL IT A THIRD OF THE WAY, ONCE THE WATER GETS HOT

OH HO --

RIGHT HERE

YOU DON'T HAVE A STEAMER, RIGHT?

AH---- WE PRO-BABLY DON'T, NO

NOT AT ALL

SORRY, I'LL LEAVE IT TO YOU ...

I SHOULD START BY CHOPPING THE VEGGIES, RIGHT?

LET'S START PRE-PARING THE NYUUMEN BE-FORE IT FINISHES STEAMING

choo.

I KIND OF LIKE IT. RECENT-LY

... LEAVE IT TO ME

choo.

choo.

... YES !

BUBBLE

BUBBLE

INTO THE DASHI FIRST ... ADD THE HARDER VEGGIES

SIGH-- IT LOOKS GOOD ALREADY --

BUT LET'S ADD THE SOY SAUCE AND MIRIN--

WHEN DO WE BOIL THE SOUMEN ?

AH, I WANT TO CHILL THE CHAWAN-MUSHI FIRST

MA-
MA
...

...
IT'S
NOT
BAD

KNOWING
HOW IT'S
MADE

IT'S A BIT
OF WORK SO
I THINK USING
STORE-BOUGHT
IS FINE

YEAH

THEN
WHY-

HUH
?

SPLASH

IT
TAKES
TIME BUT,
WE REALLY
CAN MAKE
THE DASHI
OURSELVES

Sou-
men

TODAY SOME-HOW I WANTED YOU TO TRY EVEN HARDER ...

SO THAT MORE THAN EVER TSUMUGI COULD BE HAPPY ...

AUNVA

WHAT IS IT ---- ?

SMELLS GOOD --

NO-- IT WAS SENSEI !

AREN'T YOU THE ONE WHO WORKED HARD TODAY? HUH

HE- -Y

IT'S DINNER !

GARIGARI-SAN'S Kamaboko ?!!

YOUR FEVER WILL RISE

HEY

Nnn ---- ----

IT'S GREAT YOU'RE FEELING BETTER --

HERE, THERE'S WARM NYUUMEN TOO

Yay ---- !

IT'S IT'S GOOD ... TRUE

SO SMOOTH .<3

YUMMY ------ !!

FU-- FU--

A ...

AL- RIGHT ...

SLURP

Uh

BLOW ON IT ...

SLURP

SNARF
SNARF
DELI-
CIOUS
...

WELL OF COURSE

EVEN THOUGH I'M AN OLD GUY NOW

OH—

SO SENSEI WAS A HIGH SCHOOL STUDENT ONCE TOO--!

GRATE

GRATE

I USED TO EAT THIS FOR DINNER A LOT IN HIGH SCHOOL AS WELL

Salt water

THIS TAKES ME BACK --

I-

I'VE GOT TO GO ...

HUH ?

BUT THE APPLESAUCE ISN'T

FLAT

GET WELL SOON, TSUMUGI

IF ...

THANK YOU SO MUCH

HA

HA

AH!

APPLES! IF YOU ADD A BIT OF THE ORANGE JUICE FROM THE FRIDGE, IT'LL BE A GOOD COLOR AND TASTE EVEN BETTER!

ARE YOU OKAY ?

TAKE CARE ...

IF SEN-SEI WASN'T MY TEACHER ..... ?

Swee--t and sour --!

LICE) IT--

DAD

HOW'S THE APPLE-SAUCE?

Chapter 5 — end

Chawanmushi

Dashi

☆ Ingredients ☆

Water ... 1 litre
Kombu ... 10cm squared sheet (or 10g)
Katsuobushi Flakes ... 40g

Directions

1. In a pot, add water and kombu and simmer on medium heat. Before it boils, remove kombu.
2. Add katsuobushi flakes to ① pot. Once the flakes start to sink, cut the flame.

•POINT If the katsuo flakes are squeezed when straining, the taste will be too strong, so be careful!

Chawanmushi

Makes 3-4 Portions

☆ Ingredients ☆

Eggs ... 3
Ⓐ Dashi Broth ... 450cc (or double the volume of eggs)
Salt ... 1 tsp ①
Soy Sauce • Mirin ... 1 tsp ①
Kamaboko • Mitsuba ... To Taste

•POINT Optional: Shrimp, Chicken, Shiitake, Yurine* ginkgo nuts and the like are recommended!

Directions

1. Carefully stir eggs so air bubbles are not formed. Boil Ⓐ. Gently mix and strain. If you don't have a straining vessel, prepare a finely meshed colander!
2. Cut kamaboko into bite-size pieces and place in container, add contents of ① and cover top with aluminium.
3. In a large pot, add water until 1/3rd of the pot is filled and turn on heat. Once it boils, add containers from ② and leave lid of pot slightly ajar. Simmer on high for 2 mins.
4. Switch to low heat and simmer 15-20 mins. Remove and add Mitsuba. Replace foil and let sit.

©LILY BLUE

Z
PLAIN CHAWANMUSHI IS GOOD...
Midnight Snack

WASHOKUDAN!!

Okonoya Miyaki-senpai's useless Food Knowledge

Don't miss the brilliant Translator's new irregular Column full of amazing food facts from Japan!

HALLO! OKONOYA MIYAKI HERE, THIS TIME WITH COLD REMEDIES!

LONG-TIME MANGA READERS WILL PROBABLY RECOGNISE A FEW HOME REMEDIES; THE LEEK TIED AROUND THE NECK (OR UP THE NOSE/BUTT), THE OKAYU (RICE PORRIDGE) YOUR CHILDHOOD FRIEND FAILS MISERABLY AT MAKING FOR YOU WHEN THEY SHYLY VISIT YOUR HOUSE FOR THE FIRST TIME IN TEN YEARS... WHILE OKAYU IS THE USUAL GO-TO, YOU MAY NOTICE THAT IN THIS CHAPTER, IT WAS ALL ABOUT THE FRUIT!

THE WHOLE IDEA OF VITAMIN C = GOOD FOR COLDS IS A FAIRLY MODERN, WESTERN, IDEA. IT'S SINCE MIGRATED TO JAPAN, BUT ORANGES ARE NOT THE FIRST, SECOND, OR EVEN SEVENTH THOUGHT WHEN IT COMES TO COLD REVITALISATION. WE'LL SOONER GO FOR A LEEK UP THE NOSE.

NATIVE TO CHINA (AND THEREFORE JAPAN WOULD HAVE KNOWN ABOUT THEM FOREVER,) PEACHES ARE LIKELY A THING BECAUSE HISTORY REASONS. IN ASIAN MYTHOS AND FOLKLORE, PEACHES HAVE OFTEN BEEN ASSOCIATED WITH IMMORTALITY AND STRENGTH. THINK MOMOTARO - THE DANGO PUSHING, WILD ANIMAL BRIBING, ORGE CRUSHING, HALF-NEKKID KID WHO LITERALLY POPPED OUT OF A GIANT PEACH. ALSO MONKEY (GOKU) FROM THE CHINESE CLASSICS EATING HEAVEN'S PEACHES AND GETTING ALL IMMORTAL AND ANNOYINGLY STRONG (AND THEN CAUSING TONS OF PROBLEMS FOR EVERYONE.) HOOZUKI NO REITETSU IS A THOROUGH, IF NOT HILARIOUS SOURCE FOR ALL YOUR PEACHY INQUIRIES.

I'M NOT GONNA LIE, JAPAN HAS RUINED THE AVERAGE PEACH FOR ME. DO YOU SEE THIS PEACHY PERFECTION? THE "HAKUTOU" (WHITE PEACH) OF JAPAN IS SO ANNOYINGLY PERFECT THAT ALL OTHER PEACHES ARE PEONS (PEACHONS?) TO ME NOW. THAT GENTLE COLOR GRADATION, THAT SENSUOUS SHAPE, SO SWEET, SO JUICY, SO POIGNANT A TASTE-EPIPHANY THAT YOUR DEFINITION OF "PEACH" IS FOREVER CHANGED.

IN REAL LIFE, PEACHES HAVE A TON OF VITAMIN A AND C AS WELL AS A SLIGHT DIURETIC EFFECT.

SO DO APPLES! BASICALLY, THEY MAKE YA POOP, GETTING ALL THE NASTY OUT!

BOTH APPLES AND PEACHES ARE REAL EASY ON THE DIGESTIVE SYSTEM. THEY HELP YOU FEEL FULL AND SATISFIED WITHOUT A LOT OF VOLUME. THEY'RE BOTH KNOWN TO CALM UPSET STOMACHS. APPLES HAVE BONUS ANTIOXIDANTS IN MASSIVE AMOUNTS, AS WELL AS ALL THE FIBER.

APPLES HAVE ALSO BEEN AROUND IN BOTH ASIA AND EUROPE FOREVER, BUT WHILE THEY SHOW UP A LOT IN WESTERN MYTHOLOGY (GREEK/NORSE/MIDDLE EASTERN/ABRAHAMIC RELIGIONS) THEY DON'T REALLY SEEM TO PLAY A HUGELY CENTRAL ROLE FURTHER EAST. GRANTED, THERE'S A LOT OF CONFUSION LINGUISTICALLY. SOME LANGUAGES REFERRED TO ALL FRUITY TREE THINGS AS "APPLES," SO SOME THINGS ARE ATTRIBUTED TO APPLES THAT PROBABLY WEREN'T APPLES AND VICE VERSA. (EVE MAY HAVE EATEN A BANANA, A FAVORITE OF HADRIAN AND LEGENDARY STATUS RARE BACK THEN.)

THEY PLAY A CENTRAL ROLE IN MY HEART THOUGH. ESPECIALLY THE JAPANESE ENGINEERED "FUJI." I FIND THEM TO BE GENERALLY MORE SWEET AND CRISP THAN OTHER VARIETIES. GO AOMORI!

BASICALLY ONCE YOU TRY JAPANESE FRUIT, ALL OTHER FRUIT IS FOREVER RUINED.

DON'T GET ME STARTED ON GRAPES...

Please support Amagakure Gido by buying Amaama to Inazuma once it's available in your region!

I agree with my entire heart! Fuji apples are the best! (Sorry for hijacking again, Okonoya-san!) The golden juicy sweetness that is just right and not overdone. The consistency of nearly grainy dushiness that can also be just crisply hard enough to chomp onto. THAT COLOUR OF YELLOW BASHFUL APPLE CHEEKS TINTED WITH RED BLUSH~. It really is just the most delicious apple out there.